

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	MAIN GALLEY-SOUP STATION	37	0	No

CONDENSATE BUILDUP WAS NOTED IN THE VENTILATION HOOD AREA.

7.7.6.1.2

Ventilation hood systems and devices shall operate effectively to prevent grease and condensate from collecting on the bulkhead and deck heads and remove contaminants generated by equipment located under them.

Corrective Action:

Responsible Person: Chief Refrigeration Engineer:

We just had Imtech onboard to rectify these problems; there has been done some adjustments to fan speed, airflow and temperature inside the galley. But if the soup kettles are boiling without cover on, there is no way we can extract all the steam created. Consequently, the covers should be on as well to reduce the risk of condensation.

2	MAIN GALLEY	20	0	No
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THE BLAST CHILLER WAS MARKED OUT OF ORDER.

Repair this unit when the parts arrive.

Corrective Action:

Responsible Person: Chief Refrigeration Engineer:

It's back to normal operation.

3	MAIN GALLEY	33	0	No
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SOME CRACKED AND BROKEN DECK TILES WERE AS NOTED THROUGHOUT THE GALLEY.

7.7.4.2.3

Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas, shall be maintained in good repair.

Corrective Action:

Responsible Person: Staff Captain

A list with all cracked tiles has been produced. Carpenters are replacing broken tiles according to the list. All areas monitored for cracked tiles frequently and reported to the Carpenters via the Staff Captain

4 PROVISION -HOT GALLEY

37

0

No

LIGHT CONDENSATE WAS NOTED IN THE VENTILATION HOOD.

7.7.6.1

All food preparation, warewashing, and toilet rooms shall have sufficient ventilation to keep them free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes.

Corrective Action:

Responsible Person: Chief Refrigeration Engineer:
Rectified. Have opened for more airflow on the exhaust hood.

5 PROVISION - DRY GOODS

19

0

No

A DAMAGED FIFTY-POUND BAG OF CORN MEAL WAS STORED UNSECURED. THE BAG WAS REMOVED.

7.3.3.5.1

Food shall be protected from contamination by storing the food:

(1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 centimeters (6inches) above the deck

Corrective Action:

Responsible Person: Provision Master
The damaged bag with corn meal was discarded immediately. Storekeepers were informed of the finding and reminded not to store, or remove if found, any kind of provisions if it is visible that the packaging has been damaged and the product is exposed.

6 GARDEN CAFÉ - STARBOARD BUFFET

27

0

No

THE PLATE TROLLEYS WERE SLIGHTLY SOILED SOME FOOD PARTICLES.

7.5.5.1.3

Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other dbris

Corrective Action:

Responsible Person: Food & Beverage Director
Garden Café Sanitation Supervisors and Utilities were informed of the finding of the food particles and are instructed to ensure that the Trolleys are thoroughly cleaned before they get stocked with clean plates or plate covers.

THE CONDIMENT DISPLAY CASE WAS SEVERELY CHIPPED AND CRACKED.

7.4.2.2.6

Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Corrective Action:

Responsible Person: Food & Beverage Director

The display was removed immediately and sent to the Carpenter Workshop for repair. Garden Café Supervisors have been instructed to monitor the condition of the Display's on a daily base. Damaged Displays are to be sent to the Workshop for repair without delay. The condition of Displays will also be inspected during the weekly Managers maintenance Inspections.

THE RECORDKEEPING FOR THE WATER AND RECREATIONAL SYSTEMS WERE EXCELLENT.

Corrective Action:

Responsible Person: Staff Chief Engineer & Chief Officer

Congratulations! Excellent job done! Please give the guys positive feedback!

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE].